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Oct 17, 1995

PUB-NO: JP407268382A

DOCUMENT-IDENTIFIER: JP 07268382 A

TITLE: PRODUCTION OF FATS AND OILS CONTAINING LONG-CHAIN HIGHLY UNSATURATED

FATTY ACID

PUBN-DATE: October 17, 1995

INVENTOR-INFORMATION:

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APPL-NO: JP06064859

APPL-DATE: April 1, 1994

INT-CL (IPC): C11B 7/00; C11B 3/02; C12P 7/64

## ABSTRACT:

PURPOSE: To efficiently obtain the subject fats and oils without carrying out the <u>deacidifying</u> treatment by hydrolyzing the fats and oils with plural kinds of <u>lipases</u> and removing the liberated fatty acids other than long-chain highly unsaturated fatty acids and glycerol.

CONSTITUTION: This method for producing fats and oils is to hydrolyze the fats and oils with two or more kinds of  $\underline{\text{lipases such as lipases}}$  derived from the genera Rhizops, Chromobacterium, Mucor, Aspergillus, Achromobacter, Alcaligenes, Candida and Pseudomonas and remove the liberated fatty acids other than long-chain highly unsaturated fatty acids and glycerol.

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